



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 27 May 2022  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility identify as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

3

How many people were brought into the facility this week?

Number of people brought into the facility this week:

18

How many people have left the facility this week?

Number of people who left the facility this week:

109

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other \_\_\_\_\_:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

227

Male:

205

Female:

22

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

44

ICE Employees:

0

GEO Employees:

0

New Cases  
this week :

Total to date since  
3/30/2020:

914

968

2

227

### DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

## **SUPPLEMENTAL NOTES:**

Request for information was made on May 26, 2022. Electronic files were received on May 27, 2022. The population counts are current as of 5/25/22.

### Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

### Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

1 Assistant Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

8 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 5/24/22.

No staffing changes from previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to twenty (20) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 5/20/22.

### COVID-19 Information:

Per the facility, there were zero new cases amongst the ICE staff and three (3) new cases amongst GEO staff. They reported fifty-three (53) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided via ICE.gov and are current as of 5/24/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 5/24/22.

**GEO Aurora ICE**  
**3130 N. Oakland St**

5/23/2022  
7:02:55 AM BCU

**Temperature**  
**°F**

A-1	68.62
A-2	67.52
A-3	68.71
A-4	67.91
B-1	66.51
B-2	65.02
B-3	-40.01
B-4	68.90
C-1	68.11
C-2	70.51
C-3	67.50
C-4	64.31
E-1	70.11
E-2	69.52
D-1	71.21
ISOLATION	69.80
PATIENT ROOM	70.61
INTAKE/RECEIVING	68.71
Tank Temp S-12	0.00
Present Value	
BOILER-3	137.69
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.47
Universal Input[13]	



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, May 23, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
5/23/22	South-A	71.1	104.1		
	South-B	70.7	104.1		
	South-C	71.1	104.2		
	South-D	71.3	104.2		
	South-E	70.3	occupied		
	South-F	71.4	104.1		
	South-G	71.1	103.7		
	South-L	70.6	104.1		
	South-M	72.5	occupied		
	South-N	71.0	104.2		
	South-X	72.7	104.2		
	South-Y	73.9	104.1		
	South-Z	72.7	104.2		
	South SMU	75.0	104.4		
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.1	104.2	N/A	N/A
	MED ISO- Room 2	72.1	104.2	N/A	N/A
	MED ISO- Room 3	72.1	104.2	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



# Monday, May 23, 2022 North Building Temperature Log

195 Aurora Detention Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
5/23/22	A-1	68.6	104.4						
	A-2	67.5	104.3						
	A-3	68.7	104.4						
	A-4	67.9	104.4						
	B-1	66.5	104.5						
	B-2	65.0	104.5						
	B-3	78.5	104.5						
	B-4	68.9	104.5						
	C-1	68.1	104.5						
	C-2	70.5	104.5						
	C-3	67.5	104.6						
	C-4	64.3	104.7						
	D-1	71.2	104.5				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	70.1	104.3				N/A	N/A	N/A
	E-2	69.5	104.4						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Sam Hanson

SIGN:

*[Signature]*

Write Legibly

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.6	70.6	70.7	70.6	70.5	70.6	70.6	70.6
Water:	104.7	104.7	104.7	104.6	104.7	104.6	104.7	104.7

Temperature Taken with a Fluke Mod 52 Digital Thermometer

## ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU DATE: \_\_\_\_\_

CYCLE 1 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY 5/16	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Alternate - Salisbury Steak Whipped Potatoes w/ Gravy Peas and Carrots Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY 5/17	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Turkey Stir-Fry Alternate - Hamburger Patty Mixed Vegetables Rice Tossed Salad / Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY 5/18	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Alternate - Taco Meat Spanish Rice Hominy Salsa Cheese Tortilla Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY 5/19	Cream of Rice Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fajita Meat Alternate - Chicken Nuggets Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Tortilla Garden Salad / Dressing White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Roll Margarine Fortified Sugar Free Beverage
FRIDAY 5/20	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Alternate - Cheese Quesadilla Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY 5/21	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Alternate - Chicken Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY 5/22	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Alternate - Grilled Cheese Sandwich Potato Salad Coleslaw Lettuce / Onion Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



Corporate Manager Food Service Menu Systems/Dietitian



Secure Services™

# FOOD SERVICE

## UNIT: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 5/16/22 Cycle 1. Monday Time: 0300 AM Time: 1803 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			✓								
Kitchen is in good general appearance			X		✓	Steamer had rice all over it.							
All kitchen equipment operational & clean		X			✓	Kettle # 2 + 4 not working							
All tools and sharps inventoried			X	X	✓	Am inventoried was not sign in							
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	Scr eggs	Dice pota	Tort	sugar	coffe e	milk	bread	salsa	fruit		
Breakfast	Temperatures	RT	179	188	RT	RT	RT	39	RT	RT	RT	✓	
	Menu Items	Ck Leg	Gravy	Whip Pota	Pinto Bean	Peas Carrot	Cottb ter APPLES	Roll	Marg	Tea	PB	fruit	
Lunch	Temperatures	183	175	189	199	179	RT	RT	40	RT	RT	RT	
	Menu Items	Fideo Meat Sauce	Green beans	Salad	Dress-ing	Garlic Bread Roll	Fruit BANANA APPLE	Drink	Diet dressin g	chees e	Ac	BOS	
Dinner	Temperatures	179	174	38	RT	RT	RT	RT	RT	167	168	169	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				159		181		—			
and chemical agent used in Final Rinse		Lunch				160		183		—			
		Dinner				168		182		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				122		124		200ppm			
		Lunch				123		124		200ppm			
		Dinner				124		120		200ppm.			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-10		37		39			
Record temperatures, Freezer and Walk-ins		PM				-10.3		38.3		37.6			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
Record temperatures Dry Storage Areas		AM				67		70		✓			
Record temperatures, Dry Storage Areas		PM				68		68		✓			
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		120		121									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Khadka

Signature, Cook Supervisor (PM)





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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-17-22 TUESDAY Time: 0330 AM Time: 1845 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X	X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X			X	Kettle #2 + #4 down									
All tools and sharps inventoried		X			X	1 Steamer down									
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	fruit			
Breakfast	Temperatures	RT	170	RT	RT	190	40	RT	RT	40	RT	RT			
	<b>Menu Items</b>	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn			
Lunch	Temperatures	179	188	191	185	39	RT	38	175	RT	RT	174			
	<b>Menu Items</b>	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit					
Dinner	Temperatures	190	195	186	182	RT	40	RT	RT	RT					
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				153		180		—					
and chemical agent used in Final Rinse		Lunch				156		181		—					
		Dinner				155		185		—					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		200ppm					
		Lunch				123		126		200ppm					
		Dinner				122		122		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-9		37.6		38.1					
Record temperatures, Freezer and Walk-ins		PM				-9		36.1		36.9					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>															
Record temperatures Dry Storage Areas		AM				65		70							
Record temperatures, Dry Storage Areas		PM				69		70							
<b>Hot- Water Temps in sink</b>		AM		PM											
		120		121											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Cycle 1**    Date: 5/18/22    **WEDNESDAY**    Time: 0305 AM    Time: 1900 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		/								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance			X		/								
All kitchen equipment operational & clean		X		Y		Down 1 steamer							
All tools and sharps inventoried			X		/								
All areas secure, lights out, exits locked					/								
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	154	164	RT	RT	39	RT	RT	38	181	RT	—	
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	180	190	187	RT	38	40	RT	RT	40	RT	188	
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	170	186	177		38	RT	38	RT	38	38	165	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		181		—			
and chemical agent used in Final Rinse		Lunch				156		184		—			
		Dinner				161		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				125		127		200ppm			
		Lunch				127		127		200ppm			
		Dinner				126		125		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.5		34.6		38.8			
Record temperatures, Freezer and Walk-ins		PM				-10.3		36.5		38.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		125		111									

Signature, Cook Supervisor (AM)

*Aurora Rocha*  
FOOD SERVICE MANAGER

5/18/22

5/19/22  
DATE

Signature, Cook Supervisor (PM)

# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5/19/2022

THURSDAY

Time: 0500 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		X				Both Storage Room Doors were wide open							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cream rice	pan cake	T-ham		syrup	marg	sugar	coffee	milk	Bran flks	frt	
Breakfast	Temperatures	193	184	190	—	RT	37	RT	RT	36	RT	RT	
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea	
Lunch	Temperatures	198	198	198	196	182	RT	38	RT	RT	RT	RT	
	Menu Items	Ckn patty	grn beans	corn	0	potat o	marg	roll	drink	grill ches	ckn DFH	frt	
Dinner	Temperatures	174	173	168		179	38	RT	RT	168	181	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				154		184		—			
and chemical agent used in Final Rinse		Lunch				155		185		—			
		Dinner				151		185		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				122		123		200ppm			
		Lunch				120		122		200ppm			
		Dinner				121		120		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-8.5		36.7		38.4			
Record temperatures, Freezer and Walk-ins		PM				-8.4		37.9		35.4			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				64		64					
Record temperatures, Dry Storage Areas		PM				70		70					
<b>Hot- Water Temps in sink</b>		AM		PM									
		122		121									

Hans  
Signature, Cook Supervisor (AM)

5/19/22

Khadka  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5/20/22

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Cycle 1** Date: 5/20/22

**FRIDAY**

Time: 0310 **AM** Time: 1845 **PM**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe	suga r	milk	frt	
Breakfast	Temperatures	205	198	179	RT	RT	RT	36	RT	RT	35	RT	
	<b>Menu Items</b>	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt	
Lunch	Temperatures	186	199	197	40	40	RT	RT	179	RT	190	RT	
	<b>Menu Items</b>	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt	
Dinner	Temperatures	40	177	40	175	RT	RT	RT	RT	RT	40	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				153		181		—			
and chemical agent used in Final Rinse		Lunch				155		180		—			
		Dinner				158		185		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				123		123		200ppm			
		Lunch				122		123		200ppm			
		Dinner				120		121		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-9.6		37.2		38.4			
Record temperatures, Freezer and Walk-ins		PM				-9.2		40.0		38.8			
<b>DRY</b>		<b>Temperature 45-80</b>				Spice Room		Store Rm					
<b>STORAGE</b>		AM				64		64					
Record temperatures Dry Storage Areas		PM				68		68					
Record temperatures, Dry Storage Areas													
<b>Hot- Water Temps in sink</b>		AM		PM									
		118		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5/21/22

SATURDAY

Time: 03:00 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X			Key Water Broken							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X	✓	✓	① steamer not working							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham		
Breakfast	Temperatures	RT	190	RT	RT	RT	36	RT	RT	35	176		
	<b>Menu Items</b>	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit	
Lunch	Temperatures	38	144	37	RT	40	RT	RT	RT	39	38	RT	
	<b>Menu Items</b>	salis steak	greens	gravy	rice	corn' bread	salad	dress-ing	drink	marg	burger	fruit	
Dinner	Temperatures	199.0	178.0	181.0	186.0	RT	40	RT	RT	40	170.0	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				154		182		←			
and chemical agent used in Final Rinse		Lunch				155		185		—			
		Dinner				156		186		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				113		113		200ppm			
		Dinner				110		115		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				70.5		37.6		40.2			
Record temperatures, Freezer and Walk-ins		PM				-8.7		37.8		38.7			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
Record temperatures Dry Storage Areas		AM				64		63					
Record temperatures, Dry Storage Areas		PM				68		65					
<b>Hot- Water Temps in sink</b>		AM		PM									
		122		125									

Signature, Cook Supervisor (AM)

5/21/22

Reyad

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5/23/22  
DATE

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 1**    **Date:** 5/22/22    **SUNDAY**    **Time:** 0315 AM    **Time:** 1901 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		/								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance			X		/								
All kitchen equipment operational & clean		X	X	X		Steamer not working							
All tools and sharps inventoried					/								
All areas secure, lights out, exits locked					/								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat – meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se	
Breakfast	Temperatures	164	174	174	177	RT	40	RT	RT	37	RT	40	
	<b>Menu Items</b>	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	grn bean	
Lunch	Temperatures	38	38	39	40	RT	40	RT	RT	RT	RT	RT	
	<b>Menu Items</b>	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa	
Dinner	Temperatures	201	175	170	38	RT	RT	38	RT	RT	165	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				152		183		—			
and chemical agent used in Final Rinse		Lunch				153		181		—			
		Dinner				158		182		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				128		128		200ppm			
		Lunch				127		128		200ppm			
		Dinner				128		128		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 – 40 F			
Record temperatures, Freezer and Walk-ins		AM				-7.8		36.7		40.5			
Record temperatures, Freezer and Walk-ins		PM				-9.4		36.0		37.6			
<b>DRY</b>		<b>Temperature 45-80</b>				Spice Room		Store Rm					
<b>STORAGE</b>		<b>Temperature 45-80</b>				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				63		63					
<b>Hot- Water Temps in sink</b>		AM		PM									
		128		120									

Signature, Cook Supervisor (AM) 5/22/22

Signature, Cook Supervisor (PM) RJ

FOOD SERVICE MANAGER 5/23/22  
DATE